

# RECIPE

## CHICKEN DIVAN

- 1 ½ pounds fresh broccoli *cut into bite sized pieces*
- 3 cups cooked chicken *cubed*
- 1 ½ cups shredded cheddar cheese *divided*
- ½ cup milk
- ⅔ cup sour cream
- 10 ½ ounces can condensed Cream of Mushroom *or chicken soup*
- ½ teaspoon each garlic powder *onion powder, dry mustard and pepper*
- ¼ teaspoon *seasoning salt*

### Topping

- 3 tablespoons Panko bread crumbs
- 1 tablespoon melted butter

### DIRECTIONS

- Preheat oven to 400°F.
- Place broccoli in a large pot boiling water and cook 2-3 minutes or just until tender crisp. Drain well.
- In a medium bowl, combine 1 cup cheddar cheese, milk, condensed soup, sour cream and seasonings.
- Stir in broccoli and chicken and spread into a 3qt casserole dish (or a 9x13 pan). Top with remaining cheese.
- In a small bowl, mix the butter and bread crumbs. Sprinkle the topping over the chicken mixture.
- Bake 18-20 minutes, or until the breadcrumbs are lightly browned and the mixture is bubbly and hot.
- Serve over rice, noodles, or mashed potatoes, as desired.